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3BITD S1G1

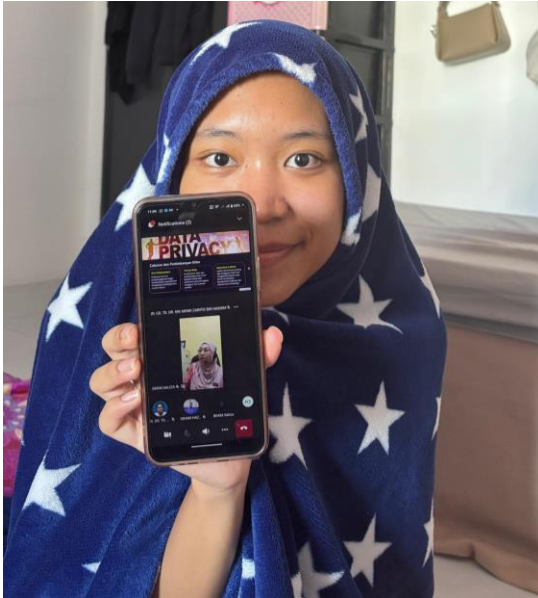
Week 4 Activity

1. What information or learning that you discover from this talk?

- Using modern technology to increase food safety such as contamination detection and efficient risk management systems.
- The use of smart sensors, data analysis, and automation to monitor food safety.
- Artificial Intelligence (AI) and blockchain technologies improve risk management by helping to make prompt decisions that safeguard public health.
- Monitoring through IoT such as temperature sensors, humidity sensors and safe transportation
- Few technologies used for contamination detection such as biosensors, spectroscopy and imaging systems

2. Identify features / attributes that should be stored related to their innovation production. State if the attribute being stored text, image, audio or video.

Data type	Feature/ attribute
Text	-Temperature -Humidity -Analysis result -Risks -Product safety -Product allergy
Image	- Image of physical defect in food - Image of result from spectroscopy - Image from micro defect analysis
Audio	- Alert for temperature or humidity changes
Video	- Video recording during food production monitoring



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- If student selfie watching the seminar, will be given 1Top up marks.